## (A-12)

## **Cleaning or Washing of Food Service Areas and Equipment**

Best Management Practices (BMPs) are required by King County Code 9.12. If the BMPs included here are not enough to prevent contamination of stormwater, you will be required to take additional measures.

## **Required BMPs:**

- The cleaning of cooking equipment, filter screens, floor mats etc. must be done indoors.
- All wash and rinse water must be discharged to the sanitary sewer or the septic system.
- Floor mop water must not be poured outside. Instead pour it into a sink or toilet.
- Wash and rinse water containing fats, oils or grease (FOG) may require pretreatment to remove FOG prior to disposal to the sanitary sewer or septic system.
- Do not dispose of wash or rinse waster containing floor stripping or disinfectant chemicals into the septic system as they can seriously inhibit wastewater treatment and cause the system to fail.

For more information or assistance contact the King County Stormwater Services at 206–477–4811 and visit <u>kingcounty.gov/stormwater</u>.